

FV210-CS1

June 1999

Commodity Specification

Frozen Potato Products



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I. General**A. U.S. Standards**

Frozen Potatoes (product/commodity) produced under this Commodity Specification must meet the requirements specified in the applicable United States Standards for Grades of Frozen Potatoes (U.S. Standards) effective on the date of the Invitation for Offers to Sell (Invitation). The U.S. Standards are published separately (7 C.F. R. part 52) and are incorporated herein and made a part of this Commodity Specification.

B. Exceptions to U.S. Standards

Exceptions to the U.S. Standards for the Department of Agriculture (USDA) Frozen Potato purchases are found in Section II, Individual Product Specifications, of this document. Additional exceptions may be specified in the applicable Invitation. Any exceptions contained in the applicable Invitation shall have precedence over the requirements contained herein, for that Invitation only.

C. Product Origin

1. Commodities delivered pursuant to this Commodity Specification shall have originated from crops that have been 100% grown, processed, and packed in the United States, its territories or possessions, the Commonwealth of Puerto Rico, or the Trust Territories of the Pacific Islands, (hereinafter referred to as the United States). See Section I.F. of Announcement FV 210.
2. If the contractor handles any commodity originating from sources other than the United States, the contractor must have a written plan to segregate the commodity. This segregation plan will include an identification and record system for all commodities to ensure they are completely segregated and cannot be used to fulfill contracts awarded by USDA. Such segregation plan must be made available to representatives of the Agricultural Marketing Service (AMS).
3. The contractor must maintain positive written documentation records evidencing 100 percent domestic origin, to the grower level. Contractors must also ensure that the documentation provided by any sub-contractors demonstrates the same level of traceability. The burden of proof of compliance is on the contractor.

Documentation may include load or warehouse storage receipts for raw product (i.e., bin tags), product blend (formulation) records, product coding explanations, finished product warehousing records, shipping or payment records, or other documentation or evidence that clearly establishes the product's domestic origin.

4. Contractors must provide the domestic origin certification and supporting documentation records to representatives of the AMS Fruit and Vegetable Programs, Processed Products Branch (USDA Grader). when requesting

inspection service. USDA graders will select and review at least one code for each contract to determine compliance with the Agency's domestic origin requirements.

5. Such records must be available for review by the Government in accordance with Article 76 of USDA-1. In the event of an audit, AMS auditors will examine as many codes as is necessary to verify compliance.
6. Self-certifications by contractors and sub-contractors will not be accepted.
7. Failure to observe this requirement may lead to suspension or debarment, contract termination, and penalties at Title 18, Section 1001 of the US Code concerning falsification of information.

D. Manufacturing Practices

- 1) Good Manufacturing Practices

All Frozen Potatoes must be produced in accordance with the Food and Drug Administration's Good Manufacturing Practices (21 C.F.R., Part 110).

- 2) Plant Audit

Successful bidders are required to undergo an annual plant survey.

The primary purpose of conducting a plant survey is to ensure that the contractor produces products in a clean, sanitary environment. Contractors are required to maintain process operations records that are sufficiently detailed as to allow Processed Products Branch (PPB) to determine past and current sanitation practices.

The PPB, AMS, Fruit and Vegetable Programs, will conduct the plant surveys. PPB personnel will follow the procedures found in the most current version of PPB File Code 159-A-1, Plant Sanitation. Contractors must provide the Contracting Officer with a copy of an acceptable completed survey. An acceptable plant survey will be valid for one year.

Contractors who have a PPB inspector in-plant through a contract service agreement will be considered to have met the plant survey requirement, since a plant survey is a prerequisite to a contract service agreement.

Completion of the plant survey prior to the submission of a bid is suggested, but not required. If a firm submitting a bid receives an award, and has not had a plant survey within the past year, it must provide proof of an acceptable plant survey not later than 10 business days from the date of the contract. Failure to provide this documentation within the proper time frame may result in the contract being terminated for cause.

E. Packing Season

All Frozen Potato Products must be from the current packing season/crop year, unless otherwise specified in the applicable Invitation.

F. Shipment

Frozen potatoes must be at 0 degrees (+ or – 10 degrees).

G. Grade of Frozen Potatoes:

All Frozen Potato Products must be U.S. Grade A (as defined in the U. S. Standard) unless otherwise specified in Section II, Individual Product Specifications, herein or the applicable Invitation.

H. Packing, Labels and Packaging**1. Primary Containers (bags)**

The product shall be packed in unmarked primary containers of commercially acceptable quality containing approximately 5 pounds of each product as applicable. The primary containers shall be completely sealed (tack sealing is not acceptable). Kraft paper containers without polyethylene liners are not acceptable.

The Bags must be suitably code marked so that the product can be identified with related inspection certificates.

2. Construction. The construction of shipping cases shall be corrugated fiberboard, “C” flute, adequate to withstand normal refrigerated shipping and cold storage rated at a minimum of 275 pounds per square inch (p.s.i.) bursting strength or 44 edge crush test (ECT) with moisture resistant adhesives and medium. Two hundred pounds p.s.i. bursting strength shall be acceptable for cartons with corrugated fiberboard dividers.**3. Tape Sealing of Shipping Containers.** Shipping cases may be sealed by plastic tape in lieu of glue. The tape must be of sufficient width and strength that is used commercially to be acceptable by common carriers for safe transportation to destinations. The tape must extend down the sides or ends without interfering with the case markings. A tape of the see-through type may be used. The tape must be able to withstand normal refrigerated shipping and cold storage temperatures.**4. Secondary Container (case) Markings**

The bags shall be further enclosed within new, corrugated fiberboard cartons (cases) acceptable by common or other carriers for safe transportation to destinations. Flaps, gaps and other openings may not exceed 1 inch and must be

fully glued or sealed with tape. If tape is used in lieu of glue, it must be clear and of commercially acceptable width and strength. The tape must extend at least two inches down the sides or ends.

Cases must be marked in such a manner that they contain all of the symbols, statements and information contained in Exhibit 2, "Required Markings for Shipping Containers".

Cases may be marked by printing or stenciling or by preprinted, self-adhesive stickers. Self-adhesive stickers must be affixed to the case in such a manner that they cannot be removed intact.

Exact arrangement and adherence to font size is not required. The case markings must be clearly marked, easily read, and substantially the same as specified in Exhibit 2.

Exhibit 3 shows an alternative placard that may be applied to a new, corrugated fiberboard case acceptable by common or other carriers for safe transportation to destinations. This placard must be affixed to the case in such a manner that it cannot be removed intact.

Cases must have the recycling statement shown in Exhibit 5, "Please Recycle" Symbol and Statement or Exhibit 6, "Corrugated Recycles" Symbol and Statement.

I. Universal Product Codes (UPC)

Shipping container Universal Product Codes for USDA products are listed in Exhibit 4. The Contractor's UPC is not acceptable. The shipping container UPC must be marked on the case as shown in Exhibit 2.

J. Palletization Requirements

1. Pallets

Product must be on 40 X 48 inch, non-reversible, flush stringer, and partial four-way entry. New pallets must be good quality wood. Used pallets must be No.1 hardwood or its equivalent in new softwood. If pallet exchange is desired, the contractor shall arrange for pallet exchange with consignees. USDA is in no way responsible for arrangement of pallet exchange.

2. Unitization

Each pallet of Frozen Potatoes must be unitized. Shipping cases must be stacked and secured from top to bottom, so that each container and layer of containers becomes an integral part of the pallet. Either stretch wrapping with plastic film or "lock 'n pop" is acceptable.

II. Individual Commodity Specifications

Only unsaturated vegetable oil shall be used in the processing of these products. Canola oil may not be used for the processing of these products. The requirements for products must be certified under continual on-line grading by the USDA Grader.

A. Frozen French Fried Oven-Type

1. Grade - U.S. Grade A.
2. Fry Color - USDA colors: Oven Type 0 and 1.
No artificial colors may be used.
3. Type of Pack - Institutional
4. Style – Strips – Crinkle cut.
5. Cross Sectional Dimension – Not less than $\frac{3}{8}$ x $\frac{3}{8}$ and not more than $\frac{1}{2}$ x $\frac{1}{2}$ inch.
6. Length - Medium or longer.
7. Oven Heating- Oven type only – The product shall be so processed as to retain sufficient oil to allow proper preparation by oven heating.
8. Solids Requirements – Product shall contain a solids percentage of 28 percent by weight. Minimum of 5 readings per 70,000 pounds of product shall be made.
9. Net weight - Cases shall be packed with 6 primary containers. The average net weight of the cases of crinkle cut shall be no less than 30 pounds and no individual cases shall weigh less than 29.4 pounds.
10. Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent.

Note: – Not more than 10 percent by count of units present of Frozen French Fried Strips, except chips, may consist of small pieces, slivers, and/or irregular pieces.

B. Frozen Potato Rounds: Performed Rounds shall be in accordance with the Commercial Item Description (CID), CID A-A-20038A – Preformed Rounds (Attached):

Style – (a) Round.

Type of Pack – (b) Institutional

Prefry Color – Light, Medium Light.

Flavor – (b) Unflavored

Reheating Method – (a) Oven.

Fortification – (b) Unfortified.

Size and Count – (a) Cross-sectional dimension: $\frac{3}{4}$ to 1 inch in diameter.

(b) Length: 1 to 1-1/4 inches.

(c) Count: 47-54 units per pound.

Notes:

1. No artificial color may be added.

2. Preservatives or flavor enhancers such as monosodium glutamate are not permitted.
3. The product shall be so processed as to allow proper preparation by oven heating.
1. Net Weight – Cases shall be packed with 6 primary containers each. The average net weight of the cases shall be no less than 30 pounds. No individual secondary container shall weigh less than 29.4 pounds.
2. Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent.

Note: Not more than 15 percent by count of units present, excluding chips, may consist of irregular shaped units, small pieces, and small clusters. Clusters and chips shall be evaluated on an overall appearance basis and may no more than slightly detract from the appearance of the product.

Additional Quality Factors. Definitions of these terms are contained in the currently effective CID A-A-20038A Potato Products, Preformed, Precooked, Frozen.

1. Defects. The product shall be U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes, except that, in addition, any mechanically damaged unit with its interior portion exposed is scored as a major defect. The allowance for defectives is contained in the United States Standards for Grades of Frozen French Fried Potatoes, Table 1, Institutional Type.
2. Texture. The product shall be U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes, except that the product may contain slightly more moisture. After preparation, the product shall have an internal appearance of having individual bits and pieces of properly blanched potatoes.
3. Flavor. The product shall be U.S. Grade A in accordance with the United States Standards for Grades of Frozen French Fried Potatoes.

- C. **Frozen Cut Potato Wedges** Individually Quick Frozen (IQF). Wedges shall be prepared from mature, sound, russet potatoes which have been washed, sorted and trimmed as necessary to assure a clean and wholesome product. The potatoes shall be cut into wedges on the lengthwise axis and blanched.

TYPE I: water/oil blanched

TYPE II: water blanched: prebaked

1. Grade - U.S. Grade A.
2. Fry Color – USDA Color: Oven-Type-0 and 1
3. Variety – Russets, burbanks shepody or other high solid potatoes which meet the solids requirement
4. Type of Pack – Institutional
5. For Prebaked – USDA Color: Light color, little or no browning

6. Cooking Method – Oven baked
7. Flavor – Good
8. Length – Medium or longer
9. Unit size – 8 or 10 cuts per whole potato
10. Unit size – 1,320 case
11. Pack size – 30 pound cases (6-5 lb. Bags)
12. Solids Requirement – Product shall contain a solids percentage of 28 percent by weight. A minimum of 5 readings per 70,000 pounds of product shall be made.
13. Net Weight – Cases shall be packed with 6 primary containers each. The average net weight of the cases shall be no less than 30 pounds. No individual case shall weigh less than 29.4 pounds.
14. Free Fatty Acids – At no time shall the free fatty acid content of the processing oil be above 1.5 percent.
15. Temperature – All frozen foods shall be held, and stored at an air temperature of 0 degrees F (+ or – 10 degrees). The internal product temperature of the frozen potato wedges shall be maintained at time of loading at 0 + or - 10 degrees F. Carrier temperature shall be determined after the product is loaded.

III. Inspection and Checkloading

A. Requirements

Representatives of the AMS, Fruit and Vegetable Programs, Processed Products Branch (USDA Grader) must perform the inspection and checkloading required by Articles 54 and 55 of USDA-1.

Inspection of potato products must be performed not more than 60 days prior to shipment. Whether each lot offered meets the product and container requirements of the contract must be determined on the basis of representative sample units. Representative sample units will be graded according to the Regulations Governing Inspection and Certification of Frozen Fruit and Vegetables and Related Products (7 C.F.R. part 52), and United States Standards for Condition of Food Containers (7 C.F.R. part 42.140), effective on the date of the Invitation.

B. Certification

Subject to Articles 54 and 55 of USDA-1, the acceptability of the quality, weight, packaging, and checkloading of the product must be evidenced by certificates issued by the USDA Grader.

No product shall be shipped unless the USDA Grader informs the Contractor that a designated lot is acceptable. Notice by the USDA Grader that a designated lot scheduled for shipment does not meet requirements of the contract shall constitute rejection of such lot.

C. Procedures

The Contractor must give the USDA Grader at least 7 calendar days advance notice when scheduling inspection service. Prior to sampling, the Contractor must furnish the USDA Grader with a list of codes and the approximate number of cases per code.

IV. Failure to Meet Specifications

Any lot which fails applicable specifications prescribed herein will be rejected as not acceptable for delivery, except as noted B below. If any lot of frozen potatoes products which fails to meet the product or packaging requirement noted below, the Contractor may request in writing that USDA accept delivery of the lot. USDA may, at it's option, accept delivery, provided that the purchase price is the contract price less depending upon the reason(s) for the failure to meet specifications.

A. Packaging

1. Secondary Container
 - (a) Missing Contract Number: Subject to a two (2) percent discount.
 - (b) Missing "Not to be Sold or Exchanged" Statement: Subject to a two (2) percent discount.
 - (c) Missing "Distributed by USDA in Cooperation with State and Local or Tribal Governments for Domestic Food Assistance Programs" Statement: Subject to a two (2) percent discount.
 - (d) Missing Pack Date: Subject to a one (1) percent discount.
 - (e) Incorrect or missing UPC Code: Subject to a one (1) percent discount.
 - (f) Missing 'USDA Shield': Subject to a one (1) percent discount.
 - (g) Missing 'Recycle Symbol': Subject to a one (1) percent discount.

Susan E. Proden
Contracting Officer
Fruit and Vegetable Programs
Agricultural Marketing Service

V. Exhibits

Exhibit 1
Required Markings for Shipping Containers
ALL PRINTING TO BE IN BLACK INK

| <u>BOTH SIDE PANELS</u> | <u>BOTH END PANELS</u> |
|---|------------------------|
| PRODUCT NAME | PRODUCT NAME |
| 1/ | CONTRACT NO. 3/ |
| 2/ | PACKED IN 4/ BY |
| | 5/ |
| USDA SYMBOL | 6/ |
| DISTRIBUTED BY USDA IN COOPERATION WITH STATE AND LOCAL OR TRIBAL GOVERNMENTS FOR DOMESTIC FOOD ASSISTANCE PROGRAMS | |
| NOT TO BE SOLD OR EXCHANGED STORE IN FREEZER, 0 F, or LOWER | |

Product name must be printed or stenciled on a separate line in letters at least three-fourths inch high, and all other information must be in letters less than three-fourths inch but at least three-eighths inch high. The USDA Food Symbol must be printed, stamped, or labeled and be of sufficient size to stand out prominently. Case markings must be limited to case codes and those contained in this Exhibit.

- 1/ Insert any additional product style, pack, packing media, or further definition as applicable; (i.e. French Fried Potatoes, Potato Rounds, Potato Wedges).
- 2/ Insert the size and number of packages per case, i.e. 6 /No. 10 cans, 6/5 pound bags, 12/46 ounce cans, 1/25 pound bag.
- 3/ Insert the last five digits of contract number.
- 4/ Insert month and year packed (The first month of packing season is acceptable).
- 5/ Insert name of Packer and Packer's Address - City, State, and Zip Code. This information can be placed on the end panels or the side panels.
- 6/ Insert Universal Product Code (see Exhibit "5").
- 7/ Vendors who have proper certification are encouraged to place the universally recognized Kosher symbol here.

Exhibit 2
Alternative Label for Shipping Containers
(Includes all Required Information)



Product Name

Style

Size/Number per case

Contract Number xxxxxxxxxx

Packed in: Month Year

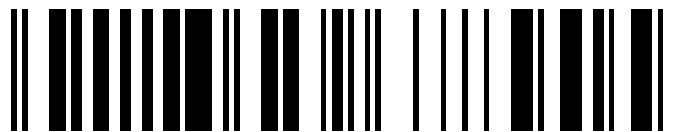
Packed by: ABC Growers

Any Town, CA 99999

**DISTRIBUTED BY USDA IN COOPERATION
WITH STATE AND LOCAL OR TRIBAL
GOVERNMENTS FOR DOMESTIC FOOD
ASSISTANCE PROGRAMS**

NOT TO BE SOLD OR EXCHANGED

STORE IN A FREEZER, 0 or LOWER



1234567891012345678910

Exhibit 3
Sample Alternative Label for Shipping Containers



Frozen Potato Rounds

6/5 lb.

Contract Number 120292000

Packed in: November 1999

Packed by: ABC Growers

Any Town, CA 99999

**DISTRIBUTED BY USDA IN COOPERATION
WITH STATE AND LOCAL OR TRIBAL
GOVERNMENTS FOR DOMESTIC FOOD
ASSISTANCE PROGRAMS**

**NOT TO BE SOLD OR EXCHANGED
STORE IN FREEZER AT 0 OR LOWER**

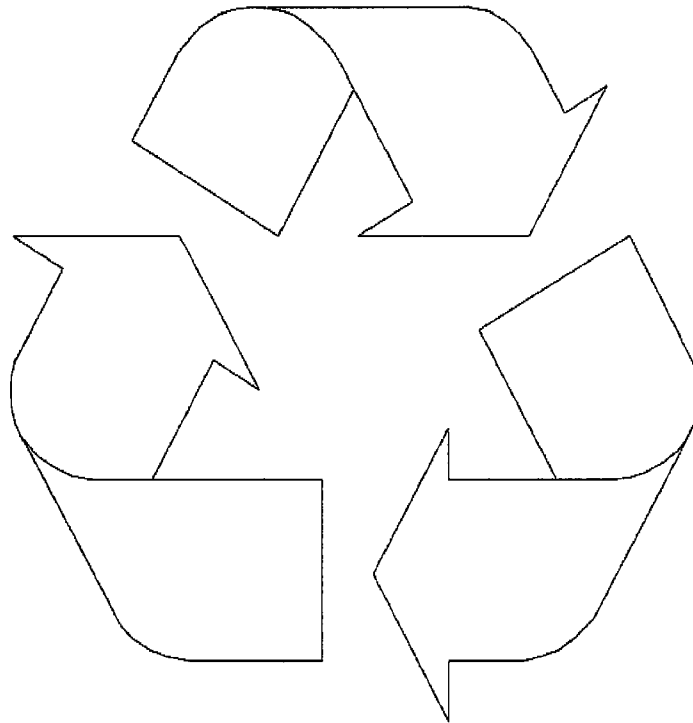


Exhibit 4**Universal Product Codes**

| <u>6/5 lb.</u> | <u>Shipping Container Code</u> |
|------------------------|---------------------------------------|
| French Fried Oven-Type | 1 07 15001 01210 1 |
| Potato Round | 1 07 15001 01204 0 |
| Frozen Potato Wedges | 1 07 15001 01174 6 |

Exhibit 5

“Please Recycle” Symbol and Statement



**PLEASE
RECYCLE**

Exhibit 6
“Corrugated Recycles” Symbol and Statement

Exhibit 7

USDA Symbol

